

IOWA BROWNIES

$\frac{1}{2}$ cup margarine
1 cup sugar
1 can (16 ounces) Hershey chocolate
syrup
4 eggs
1 cup flour

Cream margarine and sugar. Pour in
syrup. Add eggs one at a time. Beat flour
in slowly. Turn into 10 by 15-inch pan and
bake at 350 degrees for 25 minutes.
Frost.

Iowa Brownie Frosting

1 stick margarine
 $\frac{1}{2}$ cup sugar
One-third cup evaporated milk

Combine in saucepan. Bring to a boil
and boil 1 minute. Stir in one-half cup
Baker's Chocolate Chips and mix well.
Spread immediately on cooled
Brownies.

CHOCOLATE DROPS.

1/2 cup Criscoe
1 " Sugar
1 teaspoon salt
2 eggs
2 cups flour
1/2 teaspoon Sod.
1/2 cup milk
3 squares melted Chocolate
1 cup broken Walnuts
1 " Raisins

Cream Criscoe, sugar, salt and egg
add chocolate; mix nuts and raisin
with dry ingredients, add alter-
nately with milk. Drop by
teaspoonful- bake 10 -15
minutes.

Better
double
recipe

Better double
recipe
for
cookies

Holiday Fruit Cookies

1 cup soft shortening) mix
2 " brown sugar) together
2 eggs) thoroughly

Stir in 1/2 cup sour milk

Sift together and stir in
3 1/2 cups sifted Flour
1 teaspoon soda
1 teaspoon salt

Mix into the dough
1 1/2 cups broken Pecans
2 cups candied cherries -cut in half
2 " cut up dates

Place a pecan half on each cooky.

Chill at least 1 hr. Drop rounded
teaspoonfuls about 2 " apart on
lightly greased baking sheet.
Bake until set...just until when
touched lightly with finger, almost
no imprint remains.

Temperature ³⁷⁰~~400~~? (mod.hot oven
Time: 8 to 10 minutes

COCOANUT COOKIES
very expensive.

1 can Borden's sweetened
condensed milk 33¢
2 pkgs. Dates- cut up
4 " Cocoanut @ 4 Oz. 16 Oz.
6 or 8 oz. Fruit Mixture.

Pour the condensed milk over
the cocoanut, add dates and fruit.
Drop from tip of spoon or make
a little ball (the little ball *loose*
is better) on to a greased cooky
tin. Bake about ten minutes top
shelf of oven at 325 - 350.
Remove at once.

Sometimes I have to shape them a
little after taking ~~xxxx~~ off of
the cooky tin.

Date Bars
Meta Barlass

1 cup shortening
1 " brown sugar
2 " Flour
2 1/2 cups Oatmeal
1/2 teaspoon salt
cream the above then add
1 teaspoon Baking Soda in
3 Tablespoon Boiling Water.

Filling:
1 cup Dates cut up
1 " Sugar
1 " Water

*try
3 cups dates
1 " sugar
1 1/2 cups water*

Cook until fairly thick , then
add 1 cup nuts.

Press the first mixture on to
a large cooky sheet, there will
be enough left, to spread over
the top. Spread the date filling
then put the crumbly mixture over
Sometimes it is a good idea to
~~mix~~ mix a little fresh oatmeal
with the crumbly mixture.
Bake not more than 20 minutes.

Sprinkle Powdered sugar .

Cut the cookies before they get
cold.

MOLASSES COOKIES.

1 PKG. brown sugar
1 bottle Brer Rabbit Molasses)
gold)
1 lb. Criscoe
2 teasp Baking Soda
Cook about 5 minutes, stirring
constantly. Cool.

4 eggs
2 teaspoon salt
6 teaspoon cinnamon
1 " cloves
1 1/2 " baking soda
8 - 10 cups Flour

Add the first mixture to the
beaten eggs, then add the dry
ingredients, refrigerate for
a while before you roll it.
Roll it thick, cut with cooky ~~cut~~
cutter, drench with granulated
sugar and bake in oven- 360
from 15 to 20 minutes.

MOLASSES CRINKLES

Thick, chewy, with crackled, sugary tops.

When served at Mrs. Fred Fredell's in St. Paul, Minnesota, they were so delicious I begged the recipe. Thanks to her, thousands of homes have enjoyed these spicy cookies.

Mix thoroughly . . .

- ¾ cup soft shortening
- 1 cup brown sugar (packed)
- 1 egg
- ¼ cup molasses

Sift together and stir in . . .

- 2¼ cups sifted GOLD MEDAL Flour
- 2 tsp. soda
- ¼ tsp. salt
- ½ tsp. cloves
- 1 tsp. cinnamon
- 1 tsp. ginger

Chill dough. Roll into balls the size of large walnuts. Dip tops in sugar. Place, sugared-side-up, 3" apart on greased baking sheet. Sprinkle each cookie with 2 or 3 drops of water to produce a crackled surface. Bake just until set but not hard.

TEMPERATURE: 375° (quick mod. oven).

TIME: Bake 10 to 12 min.

AMOUNT: About 4 doz. 2½" cookies.

MOLASSES COOKIES

Mrs. Venable

1 cup sugar
1 " Criscoe
2 eggs beaten

1/2 cup Molasses) put
1 teaspoon Soda) together

1 teaspoon Cinnamon
1/4 " Cloves
1/4 " salt
3 1/2 cups Flour (sometimes a
little more

make four or five long rolls,
put them on 2 or 3 cooky sheets;
pat them down until they are
1/2 inch or a little thick.
Make the rolls 1 1/2 " wide,
dampen your fingers with water,
pat the long strips and
sprinkle with sugar, Bake 20
minutes-WATCH 350 degrees.
Cool on brown paper, cut
diagonally.

Good

Mrs. Haddon's Molasses Cookies

1 cup sugar
1 egg
3/4 cup Criscoe
4 tablespoon (1/4 cup) molasses
2 cups flour
2 teaspoon Baking Soda
1 Teaspoon 1/2 " Cinnamon
1/2 " Cloves
~~1/2 " Ginger~~
1/4 " Salt

Cream sugar, criscoe, add egg
beat in molasses, beat.

Sift dry ingredients, add to the
above creamed mixture.

Form into small balls, dip one end
in sugar, bake at upper shelf in
oven -- 350. burn easily.

13-15 min

I always double this recipe?

- Shape**..... dough into roll, 2 inches in diameter. Wrap in waxed paper or aluminum foil; chill at least 2 hours.
- Cut**..... into $\frac{1}{8}$ -inch slices and place on greased baking sheets. If desired, top each cookie with a small **Funsten's Pecan Half**.
- Bake**..... in moderately hot oven (400°) 8 to 10 minutes.

**If you use Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*

Slice o' Spice

Bride Third Prize Winner in Pillsbury's 9th Grand National Recipe and Baking Contest
by Mrs. Tom McAllister, Sacramento, California
Adapted by Ann Pillsbury

BAKE at 350° for 9 to 12 minutes. **MAKES** about 9 dozen cookies.

- Sift together**.. 3 cups sifted **Pillsbury's Best All Purpose Flour***
1 teaspoon **soda**
1 teaspoon **French's Cream of Tartar**
 $\frac{1}{2}$ teaspoon **salt**
- Cream**..... 1 cup **butter**. Gradually add
2 cups firmly packed **brown sugar**, creaming well.
- Blend in**..... 2 unbeaten **eggs** and
1 teaspoon **French's Vanilla**. Stir in the dry ingredients.
- Add**..... 1 cup quick-cooking **rolled oats**; mix thoroughly. If desired, chill
dough 1 hour for easier handling.
- Divide**..... dough in three parts; place on waxed paper or aluminum foil and
shape into rolls 12 inches long. Wrap and chill 5 to 6 hours or over-
night until firm enough to slice.
- Cut**..... into $\frac{1}{4}$ -inch slices. Dip each slice into a mixture of
 $\frac{1}{2}$ cup **sugar** and
4 teaspoons **French's Cinnamon** to coat both sides. Place on greased
baking sheets.
- Bake**..... in moderate oven (350°) 9 to 12 minutes until golden brown.

**If you use Pillsbury's Best Self-Rising Flour, omit soda, cream of tartar and salt.*



REFRIGERATED COOKIES



Pinwheel Cookies

Developed by Ann Pillsbury

BAKE at 400° for 8 to 10 minutes.

MAKES 5 dozen.

Sift together... 2 cups sifted **Pillsbury's Best All Purpose Flour***

$\frac{1}{2}$ teaspoon **soda**

$\frac{1}{2}$ teaspoon **salt**

$\frac{1}{4}$ teaspoon **French's Cinnamon**

$\frac{1}{4}$ teaspoon **French's Cloves**

Cream..... $\frac{1}{2}$ cup **butter**. Gradually add
1 cup firmly packed **brown sugar**, creaming well.

Add..... 1 unbeaten **egg** and
1 teaspoon **French's Vanilla**. Beat well.

Blend in..... the dry ingredients.

Roll out..... half of dough on floured surface to a 10x8-inch rectangle. Spread
with half of Filling.

Roll..... as for jelly roll starting with 10-inch side. Wrap in waxed paper or
aluminum foil. Repeat with remaining dough. Chill at least 2 hours.

Cut..... into slices about $\frac{1}{4}$ inch thick and place on lightly greased baking
sheets.

Bake..... in moderately hot oven (400°) 8 to 10 minutes.

**If you use Pillsbury's Best Self-Rising Flour, increase flour to 2 $\frac{1}{4}$ cups; omit soda and salt.*

Date Filling: Combine 1 $\frac{1}{4}$ cups (8-oz. pkg.) dates, cut in pieces, $\frac{1}{2}$ cup sugar and
 $\frac{1}{2}$ cup water in saucepan. Cook over low heat until thick, stirring constantly. Cool
thoroughly. Add $\frac{1}{2}$ cup Funsten's Nuts, chopped.

Fig Filling: Combine 1 $\frac{1}{4}$ cups (8-oz. pkg.) figs, ground or cut in small pieces, $\frac{1}{2}$ cup
sugar and 1 cup water in saucepan. Cook over low heat until thick, stirring constantly.
Cool thoroughly. Add $\frac{1}{2}$ cup Funsten's Nuts, chopped.

Chocolate Filling: Melt 1 cup (6-oz. pkg.) semi-sweet chocolate pieces in top of
double boiler over boiling water. Remove from heat. Stir in 1 cup flaked or shredded
coconut, chopped.

SKILLET COOKIES* Lil Page

Almost the same as "Unbaked
Adventure Cookies

1 cup dates cut up

1 cup sugar

2 eggs beaten,

a little butter

Cook until thick and it leaves
the side of the pan.

1 teaspoon Vanilla

1 cup Nutmeats

2 cups Rice Krispies

Roll in small balls and roll in
flakes cocoanut or Powdered Sugar.

SPRITZ COOKIES

1 cup butter
3/4 " sugar
3 egg yolks
1/2 teasp. B. Powder
1/8 " salt
1 " Vanilla
2 1/2 cups bread flour

Cream butter and sugar, add eggs unbeaten. Sift flour, measure and add B. Powder, salt, sift three times, add to first mixture.

Force through cooky press and bake in hot oven 10 to 12 minutes.

Helen McLay's Sugar Cookies

1 cup sugar
1/2 cup butter
2 $\frac{1}{2}$ to 3 cups Flour
1/2 cup sour cream (rich)
2 eggs
3/4 teaspoon Baking Soda
1/2 teaspoon salt
nutmeg or vanilla

Cream butter & sugar, add eggs and beat
sift salt with flour, add soda to cream
add to sugar mixture. Add Flour to
make a medium stiff dough. Cool in
refrigerator. Roll to 1/4 thickness
Bake 375.

Helen used whipping cream.

I think it helps if you add
soda to cream and let it set
a while

SWEDISH HEIRLOOM COOKIES.

1 cup butter
1 cup XXXXX sugar
1/2 teaspoon salt
1 Tablespoon Vanilla

Cream the above 4 - well
Add 1 1/2 cups ground nuts.
You can buy ground nuts at Piggly
Wiggly stores VERY CHEAP.

Blend in 2 cups Flour
1 Tablespoon Water
Shape into crescents, using 1
teaspoon dough; place on ungreased c
cookery sheet (325) 12 minutes or 20
more. The cookies do not brown.
Cool a little before rolling in
XXXXX sugar. *or 350*

How to make the crescents:
I take a little dough, roll it in
my hands into a ball, then length-
wise, curve it over my third finger
pinch a little here, a little off
the other end- presto- you have a
crescent.

A few don'ts:

After you have made the dough, Do
NOT refrigerate.

*Take off cooky sheet
put on brown paper
and wait a few
minutes before rolling
in XXXX sugar if cooky is
too hot the sugar*

UNBAKED ADVENTURE COOKIES

Mae Arnold's recipe.

1 cup butter
1 1/2 cup white sugar
2 eggs
2 Tablespoon Milk
1/2 teaspoon salt
2 cups dates cut up
4 cups Rice Krispies
1 cup chopped nuts
1 teaspoon Vanilla
Cocoanut

Melt butter and sugar, cook over low heat until it comes to a boil stirring all the time. Remove from stove. Add milk and salt to beaten eggs, stir into hot mixture and boil the entire mixture for 2 minutes. Remove from heat and add remaining ingredients except cocoanut. Let cool, form into balls and roll in cocoanut, store in covered tin in refrigerator. Delicious.

VERY* VERY* BEST OATMEAL
COOKIES.

1 cup shortening
1 " brown sugar
2 beaten eggs
1/4 cup orange juice
2 tablesp " peel-grated
1 teaspoon Vanilla
2 cups bread flour
2 teaspoon Cinnamon
1/2 " salt
1 " soda
2 cups quick cooking Oatmeal
1/2 " dates (cut)
1/2 " nutmeats.

Cream shortening and sugar; add eggs; orange juice, orange peel and Vanilla; stir in sifted flour sifted with salt, soda, and cinnamon; add oatmeal. I make a little ball, flatten- use fork dipped in hot water. Bake in oven 350- 360 from 12 to 15 minutes. About 4 dozen.

Apple Drop Cookies

1/2 cup Margarene
1 1/3 cup brown sugar
1/2 teaspoon salt
1 teaspoon Cinnamon
1 " cloves
1/2 " Nutmeg
1 egg
2 cup sifted Flour
1 teaspoon Soda
1 cup Nutmeats
1 cup chopped Apples
1 " Raisins
1/4 cup Apple Juice
white Glaze frosting optional
drop batter br tablespoon
on cooky sheet.
Bake 11 to 14 minutes.

Cocktail Cake

2 cups Sugar)	
2 " Flour)	SIFT
2 teaspoon B. Soda)	TOGETHER
1 " salt		

add

2 well beaten Eggs

4 cups well drained cocktail

add the 2 mixtures together,
stir them together.

9 x 13 pan

sprinkle brown sugar & chopped
nuts on top.

serve with whipped cream

SUGAR COOKIES

2 cups sifted flour	1/2 teaspoon salt
1 1/2 teaspoons baking powder	1/2 cup butter
1 teaspoon mace or vanilla extract	1 cup sugar (white, brown or maple)
	2 eggs
	2 tablespoons milk

Mix and sift flour, baking powder, mace and salt. Cream butter, add sugar gradually and cream until fluffy; add well-beaten eggs. If extract is used instead of mace, mix it with milk. Add sifted dry ingredients alternately with milk to butter mixture, mixing just enough after each addition to combine ingredients. Chill thoroughly. Roll thin on floured board and cut with a floured 2 1/2-inch round cutter or with assorted cutters. Decorate, if desired, with colored sugars. Bake on ungreased baking sheets in a preheated 400° F. oven about 9 minutes. *Approximate yield:* 6 dozen round cookies.

VARIATIONS

CHOCOLATE SUGAR COOKIES

Follow the recipe for Sugar Cookies with the following change: To creamed butter and sugar add 2 ounces unsweetened chocolate, which has been melted and cooled.

3/4 cups sifted flour	1 1/2 cups butter
1 1/4 teaspoons baking powder	2 cups brown sugar, sieved and packed
2 1/2 teaspoons cinnamon	(12 ounces)
1 1/4 teaspoons cloves	1 egg

Mix and sift flour, baking powder and spices. Cream butter, add sugar gradually and cream until fluffy; add egg and mix. Add sifted dry ingredients gradually and mix. Chill thoroughly. Roll about 1/8-inch thick and cut with assorted floured cutters. Bake on ungreased baking sheets in a preheated 350° F. oven about 12 minutes. *Approximate yield:* 6 dozen.

ROLLED SOUR CREAM COOKIES

2 2/3 cups sifted flour	1 teaspoon nutmeg
1/4 teaspoon baking soda	1 cup butter
1 teaspoon baking powder	1 cup sugar
	1 egg
1/2 cup dairy sour cream	

Mix and sift flour, soda, baking powder and nutmeg. Cream butter, add sugar gradually and cream until fluffy; add egg and mix. Add sifted dry ingredients alternately with sour cream, mixing just enough after each addition to combine ingredients. Chill thoroughly. Roll thin and cut with a floured 1 3/4-inch fluted round cutter. Bake on ungreased baking sheets in a preheated 375° F. oven for about 9 minutes. *Approximate yield:* 13 dozen.